



Christmas package menus 2026



Call us on: 0117 330 8189
Email us at: events@kateskitchenbristol.co.uk



Founded by Kate Ploughman in 2007, we are Bristol's go to event catering company, providing delicious and creative food using local and seasonal ingredients, whilst being environmentally committed. Made and served by our passionate and attentive team, for Bristol's events, corporates and weddings.

Kate's Kitchen has grown from our love of food and our belief that we can offer healthy, seasonal and well-balanced menus.

Whether you need 6 meals or 500, if you're having an employee celebration or a large corporate event we can make sure that it is on time and delicious.

From office catering, corporate dinners, conferences, meetings, platters, mezzes, BBQs for staff and launch and press parties. We provide outstanding food for businesses and venues across Bristol.

"Kate is a superb caterer with inventive menus, excellent quality products and stellar service. She's been delivering top flight business catering for years and I cannot recommend her highly enough!"
-DAN C



KATE
OWNER



EMMA
OPERATIONS MANAGER



CHRIS
HEAD CHEF



SALLY
WEDDINGS & EVENTS
MANAGER



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Environmentally Committed



Vegetarian diets

are encouraged with a 10% discount for a fully vegetarian menu. And over half of the offerings on our menus are vegetarian.

Local and organic

We source as much food locally as we can, and we encourage no air freight policies on our food. We try and buy organic produce when possible.



Reducing single use packaging

We don't use single use coffee cups. We encourage our clients to use our multiuse boxes for lunch. We use sustainable alternatives such as biocane plates, made from reclaimed plant fibre.



Free range

All our meat and eggs are free range, local and meat is pasture fed.

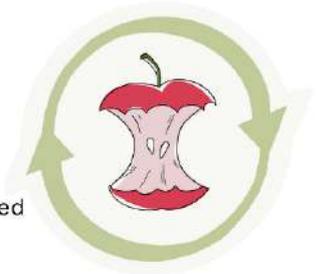
Our electricity

is supplied by Ecotricity, Britain's greenest energy company. And we've installed a large array of solar panels onsite to generate our own electricity and power our 100% electric kitchen.



Food waste

is sent off to be generated into renewable energy.



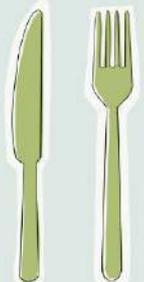
100%

electric delivery vehicles

And 80% of our workforce cycle, walk or take public transport to work.

Surplus food

is redistributed to homeless charities in Bristol.

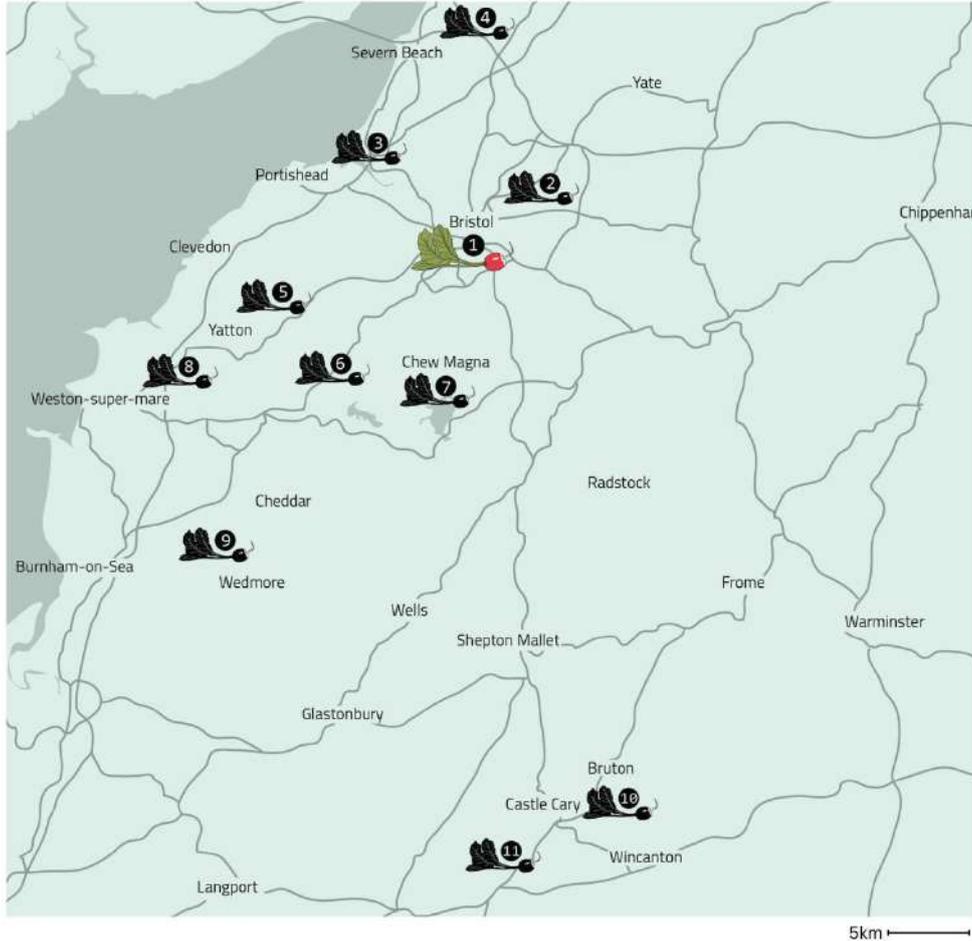


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Our suppliers



1. Kate's Kitchen, Bedminster
Hugo's Greengrocer, Bedminster
Shoot farm, St Phillips - *Micro herbs & shoots*
Float mylk - *Organic Oat milk*
Abunoor, Lawrence Hill - *Middle eastern bakery*
Proper Bread Bakery, Montpellier
2. Essential Trading, Fishponds
3. Extract Coffee, Avonmouth
4. Origin Butchers, Olveston
5. Conscious foods, Claverham
6. Lye Cross Farm, Lye Cross - *Cheese & Dairy supplier*
7. Community Farm, Chew Magna - *Organic local fruit & veg*
8. Bradley's Juice, Hewish - *Locally produced Apple juice & Soft drinks*
9. The Valley Smokehouse, Axbridge - *Cold & Hot smoked food supplier*
10. Bruton Dairy, Bruton - *Organic milk & dairy supplier*
11. Longman's Cheese, North Barrow - *Cheese & Dairy supplier*

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CHRISTMAS PACKAGE MENUS 2026

Finger buffet package menu

Includes paper plate and napkin
(Minimum x 20 people)

Menu includes -

Mustard and herb scone, cream cheese and cranberry sauce – v
Curried parsnip falafel, spiced tahini dip – gf, vg
Chestnut pesto, brie and cranberry focaccia sandwich – v
Bruschetta, caramelised onion, pomegranate and feta - v
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Brandy and apricot choc chip brownie – vg, gf

Select optional additional items

Turkey, sage and onion sausage roll, cranberry sauce – df
Roast celeriac and mushroom sausage roll – vg
Herb blini, smoked trout, winter green pesto, crème fraiche - gf
Bacon and brie quiche
Pigs in blanket skewer, honey mustard dip- df
Maple and mustard glazed chicken skewer, garlic and bacon sour cream – gf
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Rum drizzle mincemeat sponge, orange and cinnamon buttercream
Clementine and almond sponge, lemon icing, flaked almonds – gf

Delivery charges may apply – price depends on location and dates/times

Kate's Kitchen Nut and Gluten Allergen Statement

'In our nut and gluten free dishes, even though they are made without the physical nut and gluten allergen, they may contain traces of the allergen due to the kitchen not being in an nut and gluten free environment. If someone in your party is severely allergic to nuts or gluten, please make them aware'.

When placing orders please inform us of any allergies and dietary requirements

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CHRISTMAS PACKAGE MENUS 2026

Canape package menu

Includes paper napkin
(Minimum x 20 people)

Menu includes -

Crostini, caramelised onion, sage and feta - v
Cheddar biscuit, cream cheese and cranberry sauce - v
Curried parsnip falafel, spiced tahini dip – gf, vg
Mustard and chive scone, blue cheese cream, walnut - v
Mini Yorkshire puddings, mushroom pate, pickled onion – v

Select optional additional items

Bacon and brie tartlet
Herb blini, smoked trout, winter green pesto, crème fraiche – gf
Maple and mustard chicken bite, garlic and bacon sour cream – gf
Sausage meat and sage stuffing scotch egg, caramelised onion mayonnaise
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Rum drizzle mincemeat sponge, orange and cinnamon buttercream
Clementine and almond sponge, lemon icing, flaked almonds – gf
Brandy and apricot choc chip brownie – vg, gf

Delivery charges may apply – price depends on location and dates/times

Kate's Kitchen Nut and Gluten Allergen Statement

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CHRISTMAS PACKAGE MENUS 2026

Festive bowl food package menu

-sitting down or standing up from buffet table

Includes staff, cutlery and crockery and tablecloths for buffet table

(Minimum x 20 people)

Choose 2 mains

Mushroom, thyme and red wine bourguignon, fragrant rice, fresh herbs – gf, vg

Squash, cranberry and red onion, cous cous, coconut yoghurt – vegan

Festive spiced shepherd's pie, mash topping, steamed greens - gf

Turkey, cardamon and saffron casserole, cranberry salsa, roasted potatoes - gf

White fish, leek and bean gratin, green salad, clementine dressing - gf

Brandy and apricot choc chip brownie – vg, gf

Rum drizzle mincemeat sponge, orange and cinnamon buttercream

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If vegetable or fruit produce listed on our menus is out of season, it will be replaced with a suitable alternative.

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CHRISTMAS PACKAGE MENUS 2026

Festive sharing sit-down menu ***Includes staff, cutlery and crockery***

(Minimum x 20 people)

Main - sharing mains on tables

Chestnut, mushroom and root veg nut roast, artichoke crisps, red wine gravy – gf, vg
Rolled turkey crown and thigh, sausage and bacon stuffing, gravy, cranberry sauce

Served with bowls of garlic and rosemary roast potatoes, parsnips, carrots

Select optional additional items :

Pigs in blankets

Creamed sprouts with chestnuts

Cauliflower cheese puree topped with crispy onion and sage

Sharing feast dessert on tables

Warm sticky toffee pudding, brandy custard, flaked almonds

Vegan alternative – Warm sticky toffee slice, brandy sauce, flaked almonds, vanilla coconut yogurt -gf, vg

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CHRISTMAS PACKAGE MENUS 2026

Festive sit-down menu

Includes staff, cutlery and crockery

(Minimum x 20 people)

Starter – choose 2

Roasted parsnip and apple soup, crispy sage, Hobbs House focaccia – vg, can be gf

Beetroot carpaccio, goats' cheese, orange, walnut - gf

Smoked trout and beetroot blini, crème fraiche, chive - gf

Goats cheese, cranberry and fig filo, green leaf salad, honey and mustard dressing – v

Charred broccoli, chestnut pesto, whipped ricotta – v, gf

Apricot and mustard pork terrine, pickled shallot, house aioli, chive, crispy croutes – df, can be gf

Seasonal Chicken nicoise – gf, df

Main – choose 2

Chestnut, mushroom and root veg nut roast, salsa verde, artichoke crisps, red wine gravy – gf, vg

Roasted cauliflower steak, tahini and pomegranate – gf, vg

Butternut squash and blue cheese wellington, salsa verde, artichoke crisps, red wine gravy – v

Rollled turkey crown and thigh, sausage and bacon stuffing, bread sauce, gravy

Slow roasted pork belly, apple compote, gravy – gf and df

White seasonal fish, leeks, tarragon, pancetta, burnt lemon - gf

Served with garlic and rosemary roast potatoes, parsnips, carrots, braised red cabbage & cranberry sauce

Select optional additional items :

Pigs in blankets

Creamed sprouts with chestnuts

Cauliflower cheese puree topped with crispy onion and sage

Dessert – choose 2

Clementine and almond sponge, salted caramel sauce, crème fraiche, toasted flaked almond– gf

Chocolate and pear pudding, rum sauce, white chocolate soil

Festive clementine curd fool, pistachio meringue

Gingerbread brownie, orange and cinnamon coconut yogurt, chocolate soil – vg, gf

Spiced orange sticky toffee tart, clotted cream

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